

Spaghetti Squash Pepperoni Pizza Boats

Recipe by Delish.com

Yield: 4

Prep time: 15 minutes

Total time: 55 minutes

Ingredients

Spaghetti Squash | 2 medium size

Extra virgin olive oil | for drizzling

Pepperoni | 1 cup, chopped

Marinara sauce | [2 cups]

Mozzarella cheese | [2 cups, shredded]

Parsley | 1/4 cup, chopped

Kosher salt and ground black pepper | optional, for taste

Directions

1. Preheat oven to 400. Microwave spaghetti squash for 5 minutes. Cut each in half and remove any seeds. Transfer to a parchment-lined baking sheet. Add salt and pepper. Drizzle olive oil. Bake for 30 minutes.
2. Meanwhile, crisp pepperoni in small skillet over medium heat.
3. Loosen spaghetti strands with a fork. Add marinara, mozzarella, and crispy pepperoni to each squash half. Add parsley. Return to baking sheet.
4. Broil until cheese is melted and golden, 4-5 minutes. Enjoy!



Add additional toppings
like peppers, onions,
mushrooms, or black
olives for taste!

